

Villa Mamas

CATERING SERVICES



We bring good food to the table.

Catering delivers Villa Mamas' signature favourites and Chef Roaya Saleh's latest creations to your family, friends and guests. Whether you're celebrating a family gathering, birthday, beautiful wedding or hosting international clients, we will help to choose the perfect menu for the occasion.

CONTACT US

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OUR PACKAGES

OPTION 1

- 1 SALAD
- 2 STARTERS
- 2 MAINS
- 1 DESSERT

OPTION 2

- 2 SALADS
- 3 STARTERS
- 3 MAINS
- 2 DESSERTS

OPTION 3

- 3 SALADS
- 5 STARTERS
- 5 MAINS
- 3 DESSERTS



SALADS

QUINOA TABBOULEH

quinoa / mixed lettuce / pomegranate / walnuts / fresh herbs /
pomegranate molasses

DATE ROCCA SALAD

rocca / almonds / dates / balsamic vinegar

PRAWN / CHICKEN SUMMER SALAD

grilled prawns or chicken / roasted bell peppers / avocado /
feta cheese / quinoa

GREEK SALAD

cucumber / olives / tomato / feta cheese / bell pepper

CHICKEN / PRAWN CAESAR SALAD

chicken or prawns / romaine lettuce / parmesan cheese /
croutons / cesar dressing

ZAATAR APPLE SALAD

mixed lettuce / green apple / olives / zaatar / pomegranate /
tahini

PAPAYA SALAD

shrimps or chicken tender / papaya / mixed greens / feta cheese



SALADS

HALLOUMI SALAD

lettuce / cherry tomato / sumac / parsley / halloumi cheese / tahini

PINEAPPLE TABBOULEH

grits / mixed lettuce / pomegranate / walnut / pineapple

FATTOUSH

mixed greens / feta cheese / fattoush dressing

CRAB SALAD

crab / ice berge lettuce / red cabbage / sesame soy dressing

TUNA SALAD

cucumber / onion / tomato / parsley / dill / tuna / lemon dressing

GARDEN SALAD

cucumber / onion / cherry tomato / parsley

SIMPLICITY SALAD

romain lettuce / eggplant / cherry tomato / pomegranate / potato strings / tahini



SALADS

AFNANETOO SALAD

romaine lettuce / eggplant / potato strings / cherry tomato / pomegranate / tahini

FEED YOUR SENSES SALAD

lettuce / parsley / mint / grilled asparagus / orange / feta cheese

BURRATA BEETROOT SALAD

rocca / beetroot / burrata cheese / basil pesto

CHEF'S SALAD

seasonal fresh ingredients

CRISPY KALE & APPLE SALAD

kale / green apple / pinenuts / tahini

WATERMELON SALAD

rocca / watermelon / feta cheese / sunflower seeds / balsamic vinegar

FIG SALAD

rocca / fig / feta cheese / walnuts / roasted sunflower seeds / honey

STEAK SALAD

roasted angus / carrot / radish / honey chili dressing

VILLA MAMAS' SALAD

rocca / walnuts / pomegranate / dressing: evoo / lime / balsamic

STARTERS

CRISPY FISH FINGERS

crispy fried fish fingers

MUSAKHAN ROLL

chicken / sumac / onion

VEGETABLE SPRING ROLL

fried mix vegetables spring rolls

LABNEH WITH EGGPLANT

labneh / eggplant / pinenuts / pomegranate molasses

MUHAMMARA

harissa pepper / eggplant / walnuts

PRAWN FRITTERS

fried prawn patties / caramelized onion / raisins /
tamarind sauce

JIRISH KIBBEH

cracked wheat fried dumpling filled with lamb minced

TRUFFLE HUMMUS

chickpeas / truffle / roasted hazelnuts

VEGAN HUMMUS

hummus / pinenuts / olive oil

ALEPPO ROASTED POTATO

potato / aleppo chili / lime



STARTERS

BUTTER CHICKEN DUMPLING

crispy chicken dumpling / butter chicken sauce

EGGPLANT EXPLOSION

eggplant / caramelized onion / walnuts / wheysauce

GRILLED HALLOUMI

halloumi / extra virgin olive oil / turkish chili / pomegranate molasses

HUMMUS WITH AUBERGINE

roasted eggplant / pomegranate molasses / chili oil

BEETROOT HUMMUS

hummus / pinenuts / olive oil

SPICY HUMMUS

hummus / pinenuts / olive oil

AVOCADO HUMMUS

hummus / pinenuts / olive oil

WARAK ENAB

vine leaves / rice / tomato / pomegranate / tamarind sauce

TOMYUM MIXED SEAFOOD SOUP

mix seafood soup (shrimps, calamari, crab, clams)

VEGETABLE SAMBOSA

fried mixed vegetable sambosa



STARTERS

CHEESE & JALAPENO SAMBOSA

fried cheese and jalapeno sambosa

LAMB / CHICKEN KIBBEH

grilled kibbeh / fried kibbeh

GARLIC BREAD WITH CHEESE

french bread slathered with garlic butter, topped with cheese

CHERRY, FETA & LAMB KOFTA

juicy lamb patty / feta cheese / mashed potato / cherry molasses

BABA'S TIKKA WITH HUMMUS

hummus / lamb tikka / served with homemade khubus

BABA GHANOUSH

smoked eggplant / tahini / lime

CH'BOOD DEYAY

chicken liver / pomegranate molasses / vine leaves / served with homemade khubus

CHEESE CRISPIES

filo pastry / feta cheese / maple syrup / honey / sesame seeds

CHICKEN MATHROOBA

bahraini dish, slow cooked chicken, herb and rice stew hand beaten
served with goat ghee

HAREES

slow cooked veal and wheatberries, hand beaten, served
with goat ghee





MAINS (CHICKEN)

MASLI CHICKEN

upside down juicy rice and chicken casserole

SHAVIT POLO

grilled chicken / basmati rice with lentils and dill / saffron
and lemon sauce

CHICKEN SCHNITZEL

crispy fried chicken tenders

BUTTER CHICKEN CURRY

chicken / garlic / ginger / garam masala / tomato

CHICKEN MALUBA

chicken / eggplants / tomato / rice

CHICKEN BIRYANI

juicy chicken / biryani rice / garam masala / cashews

CHICKEN MACHBOUS

chicken / tomato & herb rice / daqoos

CHICKEN TAHCHIN

chicken / rice / pistachio / barberries / chutney

ROAST CHICKEN

roasted chicken / home made b.b.q. sauce

CHICKEN MILLEFEUILLE

sweet pepper / rosemary / sumac / turkish chili / celeriac
root / cream



MAINS (CHICKEN)

TANDOORI CHICKEN SHISH

chicken tandoori shish / chutney / served with tandoor bread and salad

ROYAL TAGINE

chicken pilaf / homemade lemon pickle / raisins / olives / preserved cherries

TANGY NUTTY CHICKEN

grilled chicken / saffron rice / pomegranate molasses / walnut / potato strings

ZERESHK POLO

baked chicken / saffron rice / barberries / potato strings

CHICKEN CASHEW SHISH

grilled chicken / cashews / curry leaves

LIME & SAFFRON GRILLED CHICKEN

saffron / lemon / chicken mashed potato

SILEEG

chicken / milk / rice / cinnamon

CHICKEN STEW WITH APRICOT AND PRUNES

dried apricot and prunes / chicken / tomato / garlic / olive oil / ghee

MAINS (L A M B)

LAMB CASHEW CURRY

lamb / cashew-nut / curry spices / coconut milk

ISKENDER KEBAB

slow roast shavings of juicy beef served with aromatic tomato, yogurt and bread

LAMB BIRYANI

juicy lamb / biryani rice / garam masala / cashews

LAMB QURMA SABZI

lamb / mixed herb stew / kidney beans / saffron rice

LAMB MALUBA

lamb / eggplants / tomato / rice

SHISH BARAK

minced lamb dumplings / whey sauce / pinenuts / served with vermicelli rice

KIBBEH BEL LABAN

lamb kibbeh / whey sauce / turkish chili oil / pine nuts / served with vermicelli rice

SHAIKH AL MAHSHI

zucchini stuffed with lamb / whey sauce / turkish chili oil / served with vermicelli.

RICECHARGRILLED LAMB TIKKA

lamb tikka / black lime / fresh red onion served with homemade khubus



MAINS (LAMB)

LAMB GHOOZI

roasted lamb shank / saffron rice / served with hasho

LAMB & OKRA SALOONA

okra / lamb / tomato / garlic / olive oil / ghee

ADANA KEBAB

meat / tomato sauce / toast bread / yogurt

MAHICHE LAMB SHANK

lamb shank / lentil rice / barberries / lemongrass saffron sauce

MOUSSAKA

eggplant / minced lamb / tomato / bechamel /
mozzarella cheese

MOZAT LAHAM

lamb shank / vermicellirice / pinenuts / lamb reduction sauce

SMOKED LAMB MANSAF

jameed sauce / smoked rice / lamb / almond

LAMB STEW WITH CELERY

celery / lamb / tomato / garlic / olive oil / ghee

LAMB STEW WITH MIXED VEGETABLES

mix vegetables / lamb / tomato / garlic / olive oil / ghee

LAMB STEW WITH APRICOT

dried apricot / lamb / tomato / garlic / olive oil / ghee



MAINS (SEAFOOD)

GRILLED SALMON

served with lemon sauce and dill

PRAWNS WITH BUTTER

roasted shrimp with butter

SALMON WITH QUINOA

steamed quinoa with baked salmon

SEABASS OR HAMOUR & HERB PILAF

seabass or hamour fish / pilaf rice / tamarind sauce

SEABASS OR HAMOUR SAYADIEH

seabass or hamour / pilaf rice / crispy onion /
pinenuts

PRAWN BIRYANI

prawn / biryani rice / garam masala / cashews

HAMOUR BIRYANI

hamour / biryani rice / garam masala / cashews

PRAWN TAHCHIN prawn / rice / barberries / saffron /
chutney

MACHBOUS EMMAWASH RUBIAN fresh & dried
prawn / rice / mung dal / mix herbs / ghee

GRILLED SHRIMP shrimps / butter / aleppo chili

QALYAT HAMOUR persian seafood delight with
hamour

QALYAT PRAWN persian seafood delight with
prawns



MAINS (PASTAS)

SPAGHETTI WITH MEATBALLS

spaghetti / beef meat balls / spaghetti sauce

PENNE ALFREDO

penne pasta / parmesan cheese / oregano / basil / black pepper

LASAGNA

layers of pasta with slow cooked beef ragu / bachelard / mozzarella

MIX HERBS SHRIMP SPAGHETTI

roasted shrimp / spaghetti / mix herbs

PISTACHIO FETTUCCINE

fettuccine pasta / pistachio sauce / parmesan cheese

PENNE ARRABBIATA

penne / tomato / chili

PENNE MOUNTAIN

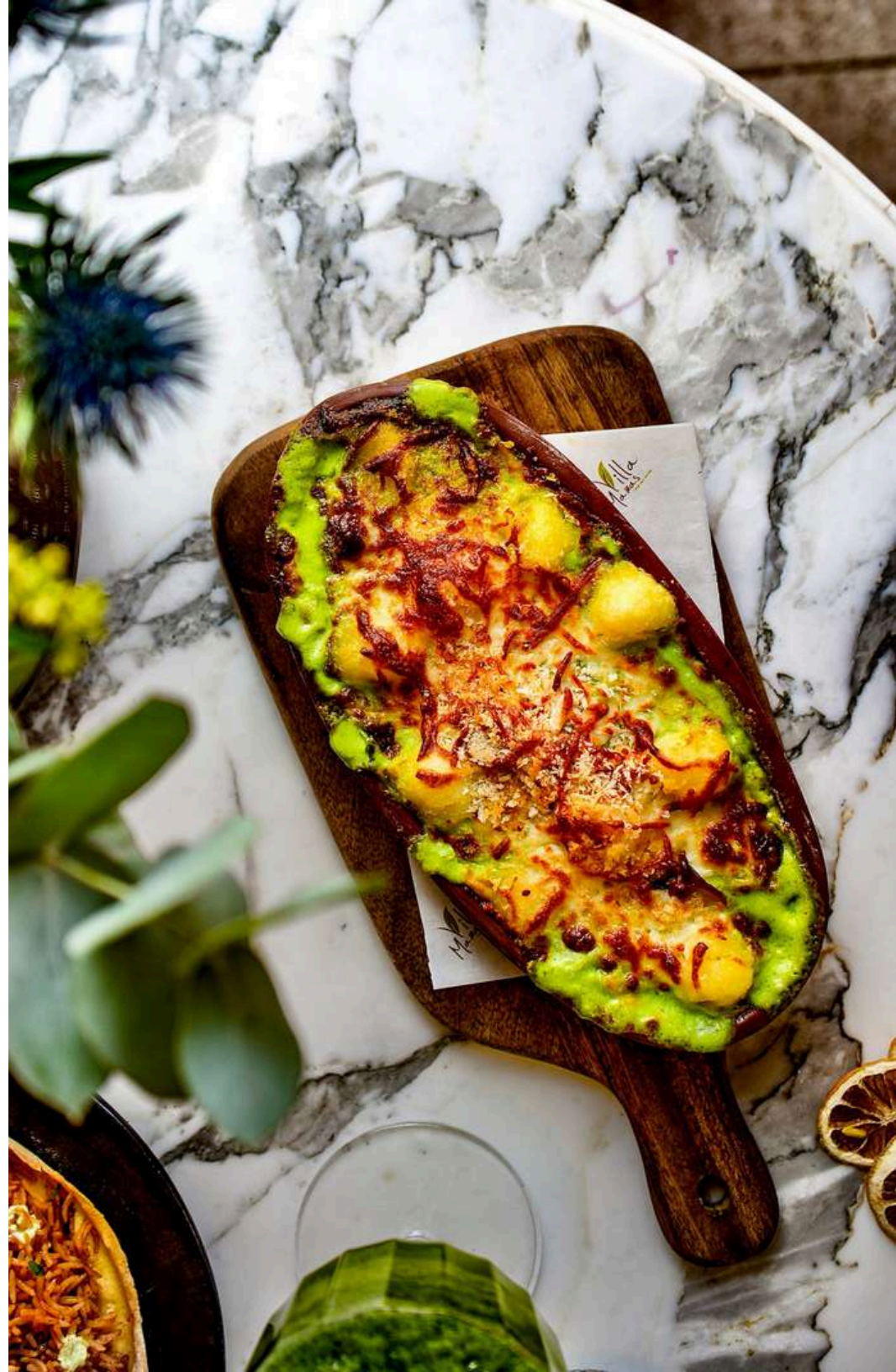
penne / spinach / mushroom / parmesan & mozzarella cheese / potato

PORCINI MUSHROOM PENNE

penne / porcini & button mushroom / cheese / grilled chicken

ZITI ROSTY

ziti / parmesan & mozzarella cheese / homemade marinara sauce



MAINS (VEGETARIAN)

CAULIFLOWER GARDEN

roasted cauliflower / charred corn kernels / edamame / tahini
yogurt sauce / hazelnuts

MAHASHI

zucchini, onion, bell pepper, eggplant

VEGETARIAN QURMA SABZI

mixed herb stew / kidney beans / saffron rice

BAMIA STEW

okra / tomato / garlic / olive oil / ghee / coriander, serves with
vermicelli rice.

VEGETARIAN RAVIOLI MARGOOG

sheets of thin dough stewed in vegetables





DESSERTS

ZALABIA

crispy fritters dipped in saffron syrup

MAAMOUL WITH DATES

stuffed semolina biscuits dough, with date

MAAMOUL WITH CHEESE

stuffed semolina biscuits dough, with sweet cheese

AGALI CAKE

saffron / cardamom / rose water / vanilla / sesame

CARROT CAKE

carrot / cinnamon / walnuts / cheese

CRÈME CARAMEL

milk / egg / caramel

DATE PUDDING

dates / walnuts / crème fraîche

MAMA'S ELBA

crème caramel / saffron / cardamom / pistachio

MUHALLABIA

rose water / rice / pistachio

RED VELVET CAKE

milk / cheese / coconut flakes

UM ALI

croissants / rose petal / pistachio / walnuts / cream

CHOCOLATE & BANANA

cake chocolate / banana



DESSERTS

CANNOLI WARBAT

filo pastry / cottage cheese / saffron syrup / pistachio

AGALI TRES LECHES

saffron / cardamom / egg / vanilla

ALMOND TORTE WITH VANILLA ICE CREAM

short crust pastry filled with almond dough, decorated with almond and icing sugar

BOOZA

pistachio / milk / mastic

TIRAMISU

cream cheese / cocoa / almond

KHANFAROOSH

sweet frittata with saffron and cardamom covered with sesame

KHABEESA

aromatic bahraini halwa infused with nuts

ASEEDA

bahraini halwa with nuts

ELGAIMAT

crispy loukumadesin saffron, cardamom sugar syrup

HALWA CANNOLI

filo cannoli filled with bahraini staple halwa & nuts

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TERMS & CONDITIONS:

- Minimum order for 20 people
- Orders to be placed 36 hours in advance
- Cash, debit, major credit cards are accepted
- Advance payment of 50% upon confirmation and remaining 50% to be paid on the day of the event
- If catering is cancelled up to 24 hours ahead of the catering order date, 40% of the deposit will be refunded
- Villa Mamas is not liable for any food allergies if you do not notify us of any special dietary requirements or allergies
- Catering packages are exclusive of VAT and does not include tables, chairs or transport
- Price does not include service or setup of chairs and tables